

The Olde Richmond Inn

Established 1984

Welcome! The Olde Richmond Inn (The Grothouse Residence) was built by Ferdinand Grothaus in 1892. The house was built with the help of the "South-End Dutch" wood craftsmen and masons who lived in the neighborhood at the time. The home features seven unique dining rooms and three fireplaces with Italian decorative tiles popular in the late 1800's. The extensive stained glass wall located near the main entrance originated from the "Roland-Swisber" building on North 10th and E Streets. The unique chandelier in the north dining room originates from the home of Micajah Henley, inventor of the roller-skate, patented in 1881. This fixture was converted from gas lighting to electric use. Other custom designed stained glass fixtures have been the work of craftsmen from Richmond and Cincinnati.

Since opening in 1984, The Olde Richmond Inn has expanded its bar side dining area and added a banquet facility for groups of up to 100 guests. Private dining rooms are available and we offer seasonal patio dining. Our experienced catering service is available for off-premises events of up to 650 guests.

The Olde Richmond Inn is dedicated to providing our customers with fine food in a gracious and professional manner. Our chefs are skilled in classic cooking techniques and with this in mind, we humbly ask your patience and hope you enjoy your dining experience with us. Chef Galo Molina & Staff

APPETIZERS

Ask your server about a platter for your group!

Shrimp Bianca	Sautéed in Wine & Garlic, Served with Chicken Strips & Garlic Toast	14.95
Jumbo Shrimp Cocktail	With Cocktail Sauce & Lemon Wedge	13.95
Escargot	In Garlic Butter Sauce with Garlic Toast Points	13.95
Calamari	Lightly Floured & Fried	13.95
New Zealand Mussels	Broiled or Steamed with Drawn Butter, Or marinated & served chilled	12.95
Fried Chicken Strips	With Cocktail Sauce, Ranch or Marinara Sauce	10.95
Mozzarella Sticks	(10) with Marinara or Cocktail Sauce	10.95
Onion Straws	Made-to-Order, Lightly Floured & Fried for Two	11.95
Stuffed Mushrooms	With Our Crabmeat blend Stuffing	11.95
Baked Brie & Fresh Fruit	Warm Brie Cheese and Fresh Fruit for Two	13.95

SOUPS

Black Bean or Soup-of-the-Day	Cup 3.50	Bowl 4.75
French Onion Soup Au Gratin	Cup 3.75	Bowl 4.95

LUNCH ENTREES

Ask your Server about today's Lunch Specials, Lunch Menu Served until 4 P.M.

Chicken Cordon Bleu	Sautéed in Sherry Wine Sauce, Topped with Ham & Melted Swiss Cheese	16.95
Chicken Francese, Marsala or Picatta		16.95
Chicken Valentino	Sautéed in Sherry Wine Sauce with Mushrooms, Topped with Broccoli & Provolone	16.95
Chicken Parmesan	Breaded Chicken Breast Served with Linguini Marinara & melted Provolone Cheese	15.95
Grilled or Cajun Style Chicken Breast	With a Side of Honey Dijon Dressing	14.95
Fettuccini Alfredo	Our Traditional Recipe made with Heavy Cream, Butter & Parmesan	13.95
	With Chicken Grilled or Cajun 15.95 With Shrimp 17.95	
Linguini Prima Vera	Linguini & Vegetables Tossed in Our Olive Oil & Garlic Herb Sauce	14.95
	With Chicken, Grilled or Cajun 15.95 With Shrimp 17.95	
Linguini Marinara	Served with Our Very Best Marinara Sauce	13.95
Classic Lasagna	Made In-House & Topped with Melted Provolone Cheese	15.95
Norwegian Salmon Filet	Served Broiled, Cajun or Grilled	18.95
Tilapia Filet	Served Broiled, Cajun or Lightly Floured & Fried	14.95
Orange Roughy Filet	Served Broiled, Cajun or Lightly Floured & Fried	18.95
Soup & Salad Lunch Combo	Served until 4 pm	12.95
	Bowl of Soup of your Choice and a Side Salad, Tossed, Greek, Caesar or Spinach Salad	

Lunch Entrees Include

1 Salad Choice	Tossed Salad, Fruit Cup, Pasta Salad, Caesar Salad, Cottage Cheese, Apple Sauce, Cup of Soup Upgrade: Bleu Cheese Wedge, Hearts of Palm Salad, Spinach Salad, Greek Salad, Add 4.95
1 Potato Choice	Chef's Potato of the Day, French Fries, Rice, Potato Rounds, or Baked Potato (after 5 pm) Or Substitute extra Vegetables in place of Potato choice. Upgrade: Loaded Baked Potato, Add 3.75 Upgrade to Fettuccini Alfredo (In place of Potato Choice), Add 4.95
Vegetable	Chef's Vegetable of the Day Upgrade: Steamed Broccoli or Cauliflower, 3.50 Upgrade: Sautéed Spinach Add 4.95, Sautéed Mushrooms, Add 5.95

Pasta and Parmesan Entrees Exclude Vegetable. Extra, Side and Add-On Items are additional Cost.
Add 6.75 for Entrees Split in Kitchen, Includes an additional Salad and Starch



SANDWICH PLATTERS

Sandwich Platters are Served with Choice of Fresh Fruit, Potato Chips, Potato Rounds, Roasted Potatoes, French Fries or Rice Pilaf

◆ Sandwiches Served until 4 pm.....

- ◆ The Inn Club Turkey, Ham, Bacon, Lettuce, Tomato & Mayo on White or Wheat Toast _____ 12.95
- ◆ Ruben Sandwich Sliced Corned Beef, Swiss Cheese, 1000 Island Dressing & Kraut Grilled on Rye Bread _____ 13.95
- ◆ Croissant Sandwich Choice OF Chicken or Tuna Salad on Our Large Freshly Baked Croissant _____ 12.95
- ◆ Pepper Steak Sandwich Sliced Steak with Bell Peppers, Onions, Mushrooms and Melted Provolone Cheese _____ 14.95
- ◆ Open-Face Prime Rib Sandwich Thinly Sliced Prime Rib Piled on a Fresh-Baked Bun,
Covered in Fresh Mushroom Gravy, or with Au Jus _____ 15.95

Sandwiches Served all Day:

- Cod Filet Sandwich Fried, Broiled or Cajun with Lettuce, Tomato, Red Onion & Tarter Sauce _____ 13.95
- Tilapia Sandwich Fried, Broiled or Cajun with Lettuce, Tomato, Red Onion & Tarter Sauce _____ 12.95
- Chicken Breast Sandwich Served Grilled or Cajun Style and Topped with Ham & Swiss Cheese _____ 12.95
- Pork Tenderloin Sandwich Served Breaded and Fried or Grilled with Lettuce, Tomato & Red Onion _____ 12.95
- Black Angus Cheeseburger 1/2 lb. Served with Lettuce, Tomato, Red Onion & Choice of Cheese add bacon +1.00__ 13.95

ENTRÉE SALADS

- Tossed Salad Salad Greens with Tomatoes, Onions, Mushrooms & a Boiled Egg, Served with Dressing Choice _____ 10.95
- Caesar Salad Romaine Lettuce Tossed in Caesar Dressing, Topped Crutons and Roasted Pimento _____ 10.95
- Greek Salad Salad Greens, Feta Cheese, Greek Olives, Pepperoncini, Tomatoes, Mushrooms & Onions in Italian Dressing _____ 10.95
- Spinach Salad Fresh Spinach, Red Onions, Mushrooms, Tomatoes, Bacon & Egg Yolk Crumbles and Roasted Pimento in Italian Dressing _____ 10.95
- Asian Salad Field Greens, Cranberries, Oranges, Pecans & Bleu Cheese Crumbs, Crispy Wontons & Asian Sesame Dressing _____ 10.95
- Pasta Salad Radiatore Pasta, Enhanced with Sweet Bell Peppers, Green Olives & Red Onions, Tossed in Italian Dressing _____ 10.95

Enjoy an Addition To your Entrée Salad:

Add Steak Strips \$4.50 Chicken Breast \$4.00 Salmon \$9.00 Jumbo Shrimp (4) \$8.00

Salad Dressings: Ranch, French, Bleu Cheese, Asian Sesame, Thousand Island, Honey Mustard Peppercorn, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian Tossed (With Red Onions, Fresh Mushrooms, Garlic and Parmesan Cheese)

HOUSE SPECIALTY SALADS

No Substitutions Please

- Fresh Fruit Plate A Seasonal Variety of Fresh Fruit with Your Choice of Chicken Salad, Tuna Salad, Cottage Cheese or Sherbet & served with a Homemade Muffin _____ 13.95
- Tomato, Fresh Mozzarella & Hearts of Palm Salad Tossed in our Italian Dressing, on a Bed of Fresh Spinach _____ 14.95
- Chef's Salad Turkey, Ham, Boiled Egg, Tomato & Shredded Cheddar Cheese on Salad Greens, With Your Favorite Dressing Choice _____ 14.95
- Seafood & Pasta Salad Shrimp & Crab Blend are Tossed with Radiatore Pasta & Enhanced with Bell Peppers, Green Olives & Red Onions in Our Italian Dressing _____ 14.95
- Chop-Chop Salad with Salmon Fresh Greens and Radiatore Pasta tossed in Italian Dressing, Topped with Roasted Pimento and Salmon _____ 18.95
- Coconut Shrimp Salad Fried Coconut Crusted Jumbo Shrimp Top Field Greens with Our Special Balsamic Vinaigrette _____ 18.95
- Steak Salad Salad Greens Tossed in Italian Dressing, Topped with Marinated Tender Strips of Beef, Roasted Pimento & a Boiled Egg _____ 15.95

Gift Certificates
Private Dining Rooms

Carry-Out
Receptions

Party Rentals
Rehearsal Dinners

Catering
Banquets

Please Note: Not all ingredients are listed in menu.

Please let your server know of any food allergies. Consuming raw or undercooked poultry, seafood, meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



STEAKS & CHOPS

Roast Prime Rib of Beef	Slowly Roasted, Served Au Jus _____ Queen cut 12 oz _____ 25.95 _____ King cut 14 oz _____ 29.95
Filet Mignon	Hand-Cut, Tender, Lean & Thick, Garnished with Onion Straws _____ 6 oz _____ 27.95 _____ 8 oz _____ 29.95
Paris Pepper Steak	Filet Mignon, Crushed Peppercorns, with Bell Peppers, Onions & Mushrooms _____ 6 oz _____ 28.95 _____ 8 oz _____ 30.95
The Inn Duet	6 oz Filet Mignon & Deep Fried Jumbo Shrimp or Tilapia Filet Garnished with Onion Straws _____ 32.95
Steak Au Poivre	Filet Mignon, Crushed Peppercorns, Brandy Cream Sauce with Mushrooms _____ 6 oz _____ 28.95 _____ 8 oz _____ 30.95
N.Y. Strip Steak & Sea Scallops	12 oz N.Y. Strip Steak & Sea Scallops Broiled, Cajun or Fried _____ 32.95
N.Y. Strip Steak	Our Finest Hand-Cut Blue Ribbon Beef, Garnished with Onion Straws _____ 12 oz _____ 25.95 _____ 14 oz _____ 28.95
Rack of Lamb	Char-Broiled & Lightly Seasoned, Garnished with Onion Straws _____ 32.95
Baby-Back B.B.Q. Ribs	Garnished with Onion Straws _____ Half-Slab _____ 18.95 _____ Full Slab _____ 24.95
Pork Chops	Thick Cut & Grilled to Order with Apricot Glaze, Garnished with Onion Straws _____ Single _____ 16.95 _____ Double _____ 19.95
Surf & Turf	Our 8 oz Filet Mignon & 8 oz Lobster Tail, Served with Drawn Butter _____ Market Price

SEAFOOD

Deep Fried Jumbo Shrimp	Freshly Breaded to Order & Served with Cocktail Sauce _____ 21.95
Norwegian Salmon Filet	Served Broiled, Cajun or Grilled _____ 21.95
Tilapia Filet	Served Broiled, Cajun or Lightly Floured & Fried _____ 17.95
Orange Roughy Filet	Served Broiled, Cajun or Lightly Floured & Fried _____ 22.95
The Inn Seafood Platter	Cod, Shrimp, Sea Scallops & Mussels, Served Broiled or Fried _____ 29.95
Seafood Fra Diablo	Combination of Fresh Seafood Tossed in Linguine with Our Spicy Plum Tomato Sauce _____ 29.95
Sea Scallops	Served Broiled, Cajun or Lightly Floured & Fried _____ 35.95
Shrimp Bianca Dinner	Jumbo Shrimp Sautéed in White Wine & Garlic (Our House Specialty) _____ 21.95
Stuffed Jumbo Shrimp	With Crabmeat Stuffing, Served on a Bed of Rice _____ 21.95

POULTRY

Chicken Cordon Bleu	Sautéed in Sherry Wine Sauce, Topped with Ham & Melted Swiss Cheese _____ 19.95
Chicken Francese	Chicken Breast Dipped in Egg, Sautéed in White Wine & Butter Sauce _____ 19.95
Chicken Marsala	Chicken Breast Sautéed in Marsala Wine with Fresh Mushrooms _____ 19.95
Chicken Picatta	Chicken Breast Sautéed in Lemon Sauce with Mushrooms & Capers _____ 19.95
Chicken Valentino	Sautéed in Sherry Wine Sauce with Mushrooms, Topped with Broccoli & Provolone _____ 19.95
Chicken Parmesan	Breaded Chicken Breast Served with Linguini Marinara & melted Provolone Cheese _____ 19.95
Grilled or Cajun Chicken Breast	With a Side of Honey Dijon Dressing _____ 18.95

VEAL ENTREES

Veal Parmesan	With Linguini in Marinara Sauce & Melted Provolone Cheese _____ 24.95
Veal Marsala	Sautéed in Marsala Wine with Fresh Mushrooms _____ 24.95
Veal Picatta	Sautéed in Lemon Sauce with Mushrooms & Capers _____ 24.95
Veal Francese	Dipped in Egg & Sautéed in White Wine & Butter Sauce _____ 24.95

PASTA ENTREES

Fettuccini Alfredo	Our Traditional Recipe made with Heavy Cream, Butter & Parmesan _____ 15.95
Fettuccini Alfredo with Chicken	Topped with grilled or Cajun Chicken Breast _____ 18.95
Fettuccini Alfredo With shrimp	_____ 18.95
Linguini Prima Vera	Linguini & Vegetables Tossed in Our Olive Oil & Garlic Herb Sauce _____ 16.95
Linguini Prima Vera With Chicken	Olive Oil & Garlic Herb Sauce _____ 18.95
Linguini Prima Vera With Shrimp	Olive Oil & Garlic Herb Sauce _____ 18.95
Linguini Marinara	Served with Our Very Best Marinara Sauce _____ 15.95
Classic Lasagna	Made In-House & Topped with Melted Provolone Cheese _____ 18.95
Sicilian Cheese Shells	Stuffed with Ricotta, Mozzarella & Romano Cheeses in Marinara Sauce _____ 16.95

Dinner Entrees Include

1 Salad Choice	Tossed Salad, Fruit Cup, Pasta Salad, Caesar Salad, Cottage Cheese, Cup of Soup Upgrade: Bleu Cheese Wedge, Hearts of Palm Salad, Spinach Salad, Greek Salad, Add 4.95
1 Potato Choice	Chef's Potato of the Day, French Fries, Rice, Potato Rounds, or Baked Potato (after 5 pm) Or Substitute extra Vegetables in place of Potato choice. Upgrade: Loaded Baked Potato, Add 3.75 Upgrade to Fettuccini Alfredo (In place of Potato Choice), Add 4.95
Vegetable	Chef's Vegetable of the Day Upgrade: Steamed Broccoli or Cauliflower, 3.50 Upgrade: Sautéed Spinach Add 4.95 Sautéed Mushrooms, Add 5.95

Pasta and Parmesan Entrees Exclude Vegetable. Extra, Side and Add-On Items are additional Cost.
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WINE LIST

CHARDONNAY	Glass	Bottle
DeLoach Vineyards (CA) _____	7.50	19.95
14 Hands (WA) _____	7.95	24.95
Kendall-Jackson (CA) _____	7.95	24.95
Robert Mondavi (CA) _____	7.50	19.95
Sonoma-Cutrer (CA) _____		44.95

OTHER WHITES

Robert Mondavi Woodbridge, House Sauvignon Blanc (CA) _____	7.50	17.95
Schmitt Söhne, Riesling (Germany) _____	7.50	17.95
Benvolio, Pinot Grigio (Italy) _____	7.50	18.95
Santa Margherita, Pinot Grigio (Italy) _____	9.25	36.95

CHAMPAGNE & SPARKLING WINES

Bricco Riella, Moscato D'Asti, (Italy) _____	7.50	20.95
Martini & Rossi Asti Spumante (Italy) _____		26.95
Korbel Extra Dry (CA) _____		26.95
Cuvee Dom Perignon (France) _____		Mkt Price
Moet & Chandon (France) _____		66.95

MERLOT

14 Hands (WA) _____	8.50	24.95
Columbia Crest (WA) _____	7.50	19.95

CABERNET SAUVIGNON

Robert Mondavi Woodbridge, House (CA) _____	7.50	17.95
14 Hands (WA) _____	8.50	24.95
Josh (CA) _____	8.95	26.95
Charles Krug Estate (CA) _____		48.95
Robert Mondavi Napa Valley (CA) _____		46.95

OTHER REDS

Oliver Winery, Shiraz (IN) _____	7.50	17.95
Meiomi, Pinot Noir (CA) _____	8.95	29.95
Trivento Amado Sur, Malbec (Argentina) _____	8.50	21.95
Serena, Sparkling Red (Italy) _____	8.50	21.95
De Loach Vineyards, Pinot Noir (CA) _____	8.50	21.95
Chloe Rose (CA) _____	7.50	19.95

Our Bar Offers Classic Cocktails, Premium Liquors & Spirits Menu Available

BEER

DRAFT BEER

	14 oz	22 oz
Domestic: Bud It, Coors Lt, Samuel Adams Seasonal, Yuengling _____	4.50	5.95
Imported: Stella Artois _____	4.50	5.95
IPA: Rhinegeist Truth _____	4.50	5.95

BOTTLED

Domestic: Budweiser, Bud Lt, Miller Lt, Coor's Lt, Michelob Ultra, Killian's Red, Samuel Adams Boston Lager _____	3.50
Imported: Modelo Especial _____	3.95
Non-alcohol: O'Doul's _____	3.95

SOFT BEVERAGES

Coke, Diet Coke, Sprite, Iced-Tea, Lemonade, Coffee, Decaf Coffee _____	2.95
Flavored Iced-Tea _____	3.50
Juice or milk (12 oz) _____	3.50
Perrier Mineral Water (11.15 oz) _____	3.75

DESSERTS

Chef Galo's 4 Star Cheesecake Classic Baked Cheesecake, Served with Raspberry Sauce or Fresh Strawberries _____	6.95
Crème Brule Made in-house with Heavy Cream, Eggs & Vanilla & Caramelized Sugar Top _____	6.95
Texas Sheet Cake Our Secret Recipe of Warm Chocolate Cake with Chocolate Fudge Icing Topped with Vanilla Ice Cream _____	6.95
Raspberry cobbler Warm Raspberry Filling, Pastry Crust, Served with Vanilla Ice Cream _____	6.95
Chocolate Peanut Butter Pie Our Version on a Dark Chocolate Cookie Crust, Topped with Semi-Sweet Chocolate layer _____	6.95
French Silk Pie Our Unique Silky Chocolate Truffle Pie, on a Pecan Cookie Crust, Enhanced with Chopped Pecans _____	6.95
Triple Layer Chocolate Cake a Classic Chocolate Lover's Delight _____	8.95
Key Lime Pie Traditional Tangy Flavor of Key Limes Blended Creamy & Smooth on a Graham Cracker Crust _____	6.95
Lemon Strada Our pecan Cookie Crust is Layered with Cream Cheese, Lemon Filling and Topped with whipped Cream _____	6.95
Turtle Sundae Vanilla Ice Cream Rolled in Chopped Pecans, Topped with Caramel & Chocolate Sauce, Topped with Whipped Cream _____	6.95
Ice Cream or Sherbet Please ask your Server for Today's Selections _____	4.95

Children's Menu & Gluten Free Menu Suggestions Available

THANK YOU FOR YOUR VISIT!